



TALISMAN

2012 Adastra Vineyard Pinot noir

Méthode Ancienne

Los Carneros Napa Valley

Talisman Winery is dedicated to the crafting of exquisite, soulful Pinot noirs that are true to their roots and accurately reflect the terroir and personality of their vineyard origin.

About the Talisman Logo

The Talisman logo is a stylized representation of a Native American medicine wheel. The elements of the medicine wheel represent the circle of life and the four directions, reminding us of our place in the universe. The rays around the medicine wheel represent the sun, which provides energy for life on Earth and ripens grapes, allowing us to revel in the pleasures of life, including fine wine.

Vineyards and Winemaking

Adastra is a California Certified Organic vineyard situated in the very heart of the Los Carneros appellation. Located in a low spot with cool air flow and very thin, relatively light clay-loam soils, it is a site with naturally low vigor. The inherently low yields produce extraordinary fruit from vines that require little in the way of manipulation, a hallmark of an exceptional vineyard. Chris Thorpe and his son-in-law Edwin Richards do an incredible job of managing this vineyard that produces wines unlike most Los Carneros Pinot noirs.

The 2012 vintage was ideal; budbreak occurred right on schedule in March and the weather was dry and mild during flowering and fruit set, producing a moderate crop. Supreme weather dominated for the balance of the growing season into harvest, with an absence of any remarkable heat waves or unusually cold weather and a wonderful cool, late harvest. We picked when the grapes tasted incredibly delicious.

This “*Méthode Ancienne*” bottling was made using the most basic of winemaking techniques, those utilized in Burgundy prior to the age of modern machines. Hand-picked whole clusters were simply piled into a French oak open top fermenter, then subjected to pigeage (treading by foot; Lucille Ball style) by a virgin (ok, maybe she was, maybe she wasn’t... we didn’t ask) several times a day until fermentation was complete. As usual, we depended on native yeast. Twenty months of barrel aging took place in five different types of French oak for layers of complexity. This wine was bottled unfinned and unfiltered.

Tasting Notes

This wine is extremely complex; aromas of cranberry, blackberry, sandalwood, caramel, dark chocolate, mineral, citronella and freshly turned earth capture the senses. The structure is deep, big, taut, rich and luxurious with focused persistent tannins; there’s a nifty ying-yang here with bright fruit crispness and deep, primal, earthy, firmness. This Pinot is a good candidate for a rich steak or venison entrée.

Details

Vineyard planted in: 1994

Vine spacing: 5' x 7'

Vine density: 1245 vines per acre

Clones/selections: 2A, Swan and Romanée-Conti selection

Rootstock: 110R

pH: 3.69

Titrateable acidity: 6.1 g/L

Alcohol: 14.7% by volume

Harvest date: October 1, 2012

Barrel aging: 20 months, 40% new French oak

122 cases produced